

Pasta al Limone

Developed by Daniel Gritzer
From the website "Serious Eats"

Cook Time: 25 minutes

Active Time: 10 minutes

Total Time: 25 minutes

Servings: 4

Ingredients

5 tablespoons (70 g) unsalted butter

Finely grated zest of 1 lemon, plus fresh juice to taste and additional grated zest for serving

1 medium clove garlic, minced

Kosher salt

1 pound (450 g) fresh spaghetti, store-bought or homemade

1 ounce (30 g) grated Parmigiano-Reggiano cheese, plus more for serving

Freshly ground black pepper

Directions

1. In a large skillet, melt butter over medium heat until foaming. Lower heat to low, add lemon zest and garlic, and cook, stirring, until fragrant, 1 to 2 minutes.
2. Meanwhile, in a medium pot of boiling salted water, cook pasta until just shy of al dente. Reserve about 1 cup (240ml) of the starchy pasta water, then drain pasta.
3. Add pasta to butter mixture, along with 1/2 cup (120ml) reserved pasta water. Increase heat to medium-high and cook, stirring and tossing to coat, until pasta is glazed in a satiny, emulsified sauce.
4. Add grated cheese and toss and stir rapidly until sauce thickens; if it becomes too tight and dry at any time, add more pasta-cooking water to loosen it sufficiently. Add lemon juice to taste, starting with 1 tablespoon (15ml), then adding more until desired tartness is reached. Season with salt and pepper.
5. Serve spaghetti right away, topping each serving with additional grated lemon zest and cheese.